NUTRITION AND FOOD SCIENCE MAJOR, FOOD SYSTEMS CONCENTRATION (B.S.)(COMBINED B.S./M.S.)

Program Requirements

Students must complete 42 credits of General Education requirements (http://catalog.montclair.edu/undergraduate-graduate-degree-requirements/general-ed-ba-bs) and 3-9 credits of World Languages and Cultures Requirements (http://catalog.montclair.edu/undergraduate-graduate-degree-requirements/world-languages-cultures-requirement).

Requirements for the graduate portion of this dual degree program can be found here (http://catalog.montclair.edu/programs/nutrition-food-science-combined-ms).

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>NUFD 130</td>
<td>Introduction to Nutrition and Food Science Profession</td>
<td>1</td>
</tr>
<tr>
<td>NUFD 150</td>
<td>Food Composition and Scientific Preparation</td>
<td>3</td>
</tr>
<tr>
<td>NUFD 153</td>
<td>Dynamics of Food and Society</td>
<td>3</td>
</tr>
<tr>
<td>NUFD 192</td>
<td>Nutrition with Laboratory</td>
<td>4</td>
</tr>
<tr>
<td>NUFD 240</td>
<td>Sanitation Management and Food Microbiology: Certification</td>
<td>1</td>
</tr>
<tr>
<td>NUFD 258</td>
<td>Experimental Food Science</td>
<td>3</td>
</tr>
<tr>
<td>NUFD 381</td>
<td>Applied Nutrition in the Lifecycle</td>
<td>3</td>
</tr>
</tbody>
</table>

Food Systems Concentration Requirements

**Required Courses**

- NUFD 253 Quantity Food Purchasing and Production: 3
- NUFD 299 Professional Development for Careers in Nutrition, Food and Wellness: 3
- NUFD 310 International Cultures and Cuisines: 3
- NUFD 353 Catering and Banquet Management: 3
- NUFD 392 Food Systems and Agribusinesses Issues: 3

**Electives**

Complete 9-10 credits from the following: 9-10

- NUFD 254 Foodservice Equipment and Facilities Design
- NUFD 284 Global Perspectives in Food and Nutrition
- NUFD 286 Gender in Food and Nutrition Issues
- NUFD 360 Urban Agriculture and Sustainable Food Systems
- NUFD 387 Molecular Cuisine
- NUFD 394 Non Profit Management in Nutrition and Food
- NUFD 405 Concepts of the Sommelier
- NUFD 470 Selected Topics in Nutrition and Food Science
- NUFD 496 Selected Topics in Advanced Culinary Techniques

**Food Systems Collaterals**

- CHEM 113 Fundamentals of Chemistry: 4
- MATH 109 Statistics: 3

**Graduate Level Courses**

- NUFD 505 Research in Nutrition and Food Science: 3
- NUFD 580 Current Applications in Nutrition: 3

NUFD 587 Practicum: 3
NUFD 588 Organizational Behavior in Food Businesses: 3
Total Credits: 61-62

1 These courses will also count toward the MS portion of this program.